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HOUSEKEEPERS' CHAT Wednesday, January 11, 1933.

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Subject: "Winter Desserts." Information from the Bureau of Home Economics, U.S.D.A.

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"What shall I make for dessert today?"

"What's new and different to end the meal? My family is tired of pie and ice cream."

"What are some good wintertime puddings? I need more variety in my menus."

Ever hear any of those questions? So have I. I hear them every day or so. In fact, I'm beginning to believe that the dessert problem bothers housewives as much as any other problem. Since it comes up almost every day, they're always out hunting something new and different in the pudding line, something to please the whole family, something that looks delicious, taste delicious, is easy to make and inexpensive.

Once you sit down with a pencil and paper and think over all the different dessert possibilities, you'll go a long way toward solving this eternal problem. For the number of good desserts I know counts well up into the hundreds. During hot summer weather cold desserts are most popular. That's the season to feature ice creams, sherbets, ices, frappes and so on, as well as all those chilly-looking gelatin desserts. But in winter, the hot desserts are the ones that go to the spot. And these are of so many different kinds and varieties I couldn't hope to mention more than a few of the best ones here and there.

The hot cake desserts offer many possibilities. Hot gingerbread with whipped cream or a sauce; hot quick coffee cake; hot apple sauce cake; hot white cake of the one-egg variety, delicious when right out of the oven and served with hot chocolate sauce or hot fruit sauce--these are just a few old favorites which are both good to taste and low in cost.

Then, you have your choice of all the steamed puddings--the suet puddings, the steamed fruit puddings like fig pudding, date pudding and cranberry pudding, or steamed chocolate or lemon pudding. Old English plum pudding belongs to this group.

Other winter fruit desserts include baked bananas, baked apples or baked pears, broiled canned peach halves, fruit tapiocas made with apples or apricots; hot fruit shortcake--just hot biscuits covered with hot fruit sauce--those are just a few of the many good fruit desserts.

Beside these, the custard puddings belong on the list of winter desserts. Of course when eggs are high in price, custards are not inexpensive desserts, but

they are wholesome and nourishing. Bread custard pudding, pumpkin custards, rice custards, maple and caramel custards-- the children enjoy them all if they are well made. All custard puddings need to be cooked at low heat, never as high as the boiling point. What makes custard curdle or separate? Too much heat or too long cooking. For safety, always cook custard in hot water. Set baked custards in a pan of water in the oven. Other custard mixtures cook best in the upper part of the double boiler over hot water. Be careful that the water underneath stays just under the boiling point.

Time for the menu and recipe today. Let's have broiled ground beef on toast; Five-minute cabbage; Tomato jelly salad; and Lemon suet pudding with clear lemon sauce.

Once more: Broiled ground beef on toast; Five-minute cabbage; Tomato jelly salad; Lemon suet pudding with lemon sauce.

If you have a pencil ready, I'll give you this inexpensive recipe for Lemon suet pudding which serves 5 or 6 people. Ingredients?

1 cup of flour
1/2 cup of sugar
1 and 1/2 teaspoons of baking powder
1/2 teaspoon of salt
3 cups of fine dry bread crumbs
1 and 1/4 cup of chopped suet
1 egg
3/4 cup of milk
2 tablespoons of lemon juice, and
Grated rind of 2 lemons

I'll repeat those ingredients. (Repeat.)

Sift the dry ingredients. Add the bread crumbs, the chopped suet and mix thoroughly, using the finger tips. Stir in the beaten egg and milk. Add the lemon juice and rind. Put the mixture into a well-greased mold. Cover and steam for 3 hours. Serve hot with clear lemon sauce.

Now about that clear lemon sauce. If you haven't your own special recipe for lemon sauce, here's a good one from the Recipe Lady. You'll need:

3 tablespoons of cornstarch
1/2 cup of sugar
1/4 cup of lemon juice and a little grated rind
2 cups of water
1/4 teaspoon of salt, and
1 tablespoon of butter.

Once more. (Repeat.)

Mix the sugar and cornstarch thoroughly to prevent lumping. Then add the water. Stir until the mixture thickens. Cook in a covered double boiler 20 minutes. Remove from the fire. Add the butter, lemon juice and salt. Stir together and serve hot over the pudding.

Thursday -- "Saving Hats."